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Syrah Wine Tasting Thursday night this week

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Good Evening, begin your long weekend with a fun tasting of Syrah from Washington and California!

Read below and you will see these wines are going to be off the charts great! We really stepped it up with some fantastic Syrah's that may not always be available for you.

Enjoy the chance of tasting without committing to a whole bottle or case...unless you choose too~

Where: Santiam Wine & Bistro

Time: 4-8

Date: Thursday, May 23rd

Cost: Full pour \$25 (2 oz of all six wines) half pour \$15 (1 oz of all six wines)

The Wines:

2011 Owen Roe Ex Umbris Syrah Washington \$28

This wine was introduced as a one-time bottling in 2002 after a wild fire struck the vineyard's surrounding hillsides. The residual ash and smoke

resonated in the Syrah grapes, creating a very memorable wine. Year after year, we are asked to develop a Syrah to keep the story of this wine alive!

Now, 10 vintages later, we hope you will enjoy this bold Syrah comprised from several exceptional vineyards in the Columbia, Yakima and Walla

Walla Valleys

2011 K Vintners Syrah Milbrandt Vineyard Walla Walla \$31.50

Low yield, high quality. Think black raspberry, white pepper, Asian spice, cured meat. Floral nose, full on the palate. The best Milbrandt to date.

"It's a marvelous wine, bursting with lush fruit pie flavors of blackberry and black cherry. There are grace notes sprinkled generously throughout, hinting at peppery herb and anise. At once smooth and supple, long and generous, this is drinking exceptionally well." Unfiltered & Unfiltered/PaulGregutt.com (Gregutt also reveiws for Wine Enthusiast)

2009 Betz Family Vineyards Syrah La Cote Rouse Red Mountain, WA. \$46

(age in 50% new and 50% once-used barrels): Good bright medium ruby. Tight, pure aromas of black raspberry, strawberry, white pepper and flowers, complicated by a sexy apricot quality. Suave on entry, then spicy and aromatic in the middle, with firm acidity and a repeating note of white pepper contributing to the impression of sharp definition. This dense, supple wine is very long on the aftertaste. **94 Stephen Tanzer**

2009 Copain Wine Cellars Syrah Les Voisins Anderson Valley, CA \$36

Inky ruby. Intensely perfumed nose shows sexy blackberry and cassis aromas complicated by mocha, candied violet and smoky Indian spices. Sappy dark berry preserve and gingerbread flavors are energized by zesty minerality, picking up candied licorice and floral pastille notes with air. Juicy and precise on the finish, which features fine-grained tannins and lingering smokiness. I suspect that this will be approachable in the next couple of years. **91 Points Stephen Tanzer**

2010 Failla Wine Napa Valley Estate Syrah CA. \$58

Black olives, savory herbs, asphalt, bittersweet chocolate, cloves and menthol all flesh out in Failla's 2010 Syrah Hudson Vineyard. A dark, rich wine, the 2010 saturates the palate with endless waves of flavor. There is so much going on in the glass, it's hard to know where to start. A deep, layered finish rounds out this explosive, rich Syrah beautifully. Jordan used 100% whole clusters here, but they are totally integrated with the wine. Anticipated maturity: 2015-2025. **94 Points Robert Parker**

Ehren Jordan is one of those people who are maddeningly talented at many things. Jordan recently left his post at Turley, where he spent nearly 20 years making a dizzying array of superb Zinfandels. At Failla, which Jordan owns with his wife Anne-Marie, the focus is on cool-climate Chardonnays and Pinots, rendered in a range that approximates Turley when it comes to the number of different bottlings. Did I mention Jordan is versed in the classics and is also a licensed pilot? Jordan wants to spend more time at Failla, and I believe it, given the breadth of this range. Frankly, I can't imagine how Ehren took care of similarly large portfolios at both Turley and Failla while maintaining a sense of sanity. It will be interesting to see how things develop at Failla. The wines are already stellar, as I hope these notes amply demonstrate. Simply put, Failla is a reference point winery for the Sonoma Coast. This is as good as it gets.

2009 Long Shadows "Sequel" Columbia Valley, WA. \$50

The Long Shadows 2009 Sequel – a virtually pure Syrah, whose cuvee name was chosen as an allusion to winemaker John Duval's legacy as long-time winemaker for Penfolds and its legendary Grange – was sourced largely from the 1992 Sagemoor Bacchus and 1994 Boushey plantings, among the oldest of their varietal in the state. Allen Shoup relates that when he approached Duval to head a Syrah project under the Long Shadows umbrella, the latter's initial reluctance stemmed from the predominance of young vines among Washington's Syrah plantings and, in particular, among those to which Shoup at the time had access. But Shoup persevered in ferreting-out small amounts of fruit from the aforementioned – and by Washington standards old – vines, and subsequently had some small acreage planted with Australian selections that came into production for this bottling. Chocolate, mocha and brown spice elements are prominent already in the nose, creating confectionary expectations that are, at most, only partly confirmed on an expansive, plush palate. Happily, there is primary dark berry juiciness along with hints of mint, black pepper, smoky black tea, and iodine to take this wine in a properly profound direction and offer counterpoint to its sense of sweetness. What's more, there is a lovely sense of lift and energy to the finish that strike me as Washington-typical even though not especially evident in the current Long Shadows collection when taken as a whole. I suspect this Syrah will prove well worth following for a dozen years. **93 Points Robert Parker**

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will go anywhere: ballgames, camping, movies great hostess gift. We got got it! White or Red come and taste it!

Friday taste the new release of the 2012 Owen Roe Abbot's Table Hours 11-7 FREE. If we're busy we will stay open later!!

Saturday 12-4 unless you are here, then we'll stay open. I don't want to be alone while everyone is tasting wine in the Country!

Monday, we are closed. Back on Tuesday

Thank you,

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